

Food Establishment Inspection Report

Page 1 of 3

Local Health Department and Address Woodford County Health Department 1831 S. Main Street Eureka, IL 61530			Number of Risk Factor/ Intervention Violations		0	Date	3/17/2025																																																																																																																																																																																																																																																																																																																																																																																																																															
			Number of Repeat Risk Factor/ Intervention Violations		0	Time In	10:45 AM																																																																																																																																																																																																																																																																																																																																																																																																																															
Establishment	Riverview Grade School	Phone	(309) 822-8550	Email																																																																																																																																																																																																																																																																																																																																																																																																																																		
Address 1421 Spring Bay Road		City/State	East Peoria, IL	ZIP Code	61611																																																																																																																																																																																																																																																																																																																																																																																																																																	
License/Permit # 25 002		Permit Holder	Riverview Grade School CCSD #2	Purpose of Inspection	Routine	Risk Category 1																																																																																																																																																																																																																																																																																																																																																																																																																																
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1	IN	Person in charge present, demonstrates knowledge, and performs duties.			15	IN	Food is separated and protected.																																																																																																																																																																																																																																																																																																																																																																																																																															
2	IN	Certified Food Protection Manager (CFPM).			16	IN	Food-contact surfaces; cleaned and sanitized.																																																																																																																																																																																																																																																																																																																																																																																																																															
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3	IN	Management, food employee, and conditional employee; knowledge, responsibilities, and reporting.			17	IN	Proper disposition of returned, previously served, reconditioned, and unsafe food.																																																																																																																																																																																																																																																																																																																																																																																																																															
4	IN	Proper use of restriction and exclusion.			Time/Temperature Control for Safety																																																																																																																																																																																																																																																																																																																																																																																																																																	
5	IN	Procedures for responding to vomiting and diarrheal events.			18	IN	Proper cooking time and temperatures.			19	N/O	Proper reheating procedures for hot holding.			Good Hygienic Practices								6	IN	Proper eating, tasting, drinking, or tobacco product use.			20	N/O	Proper cooling time and temperature.			7	IN	No discharge from eyes, nose, and mouth.			21	IN	Proper hot holding temperatures.			Preventing Contamination by Hands								22	IN	Proper cold holding temperatures.			8	IN	Hands clean and properly washed.			23	IN	Proper date marking and disposition.			9	IN	No bare-hand contact with RTE food or a pre-approved alternative procedure properly allowed.			24	N/A	Time as a Public Health Control; procedures and records.			10	IN	Adequate handwashing sinks are properly supplied and accessible.			Consumer Advisory								Approved Source								25	N/A	Consumer advisory is provided for raw/undercooked food.			11	IN	Food obtained from an approved source.			Highly Susceptible Populations								12	N/O	Food received at the proper temperature.			26	N/A	Pasteurized foods are used; prohibited foods are not offered.			13	IN	Food in good condition, safe, and unadulterated.			Food/Color Additives and Toxic Substances								14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.			27	N/A	Food additives: approved and properly used.			GOOD RETAIL PRACTICES								Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.								Mark "X" in the box if the numbered item is not in compliance				Mark "X" in the appropriate box		COS: Corrected on-site during inspection	R: Repeat violation	#	X	Compliance Status	COS	R	#	X	Compliance Status	COS	R	Safe Food and Water								Proper Use of Utensils (continued)								30		Pasteurized eggs are used where required.			44		Utensils, equipment, and linens: properly stored, dried, and handled.			31		Water and ice from an approved source.			45		Single use/single service articles are properly stored and used.			32		Variance obtained for specialized processing methods.			46		Gloves used properly.			Food Temperature Control								Utensils, Equipment, and Vending								33		Proper cooling methods are used; adequate equipment for temperature control.			47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used.			34		Plant food properly cooked for hot holding.			48		Warewashing facilities: installed, maintained, and used; test strips.			35		Approved thawing methods used.			49		Non-food contact surfaces are clean.			36		Thermometers are provided and accurate.			Physical Facilities								Food Identification								50		Hot and cold water available; adequate pressure.			37		Food properly labeled; original container.			Food Handler and Allergen Awareness								51		Plumbing installed; proper backflow devices.			Prevention of Food Contamination								52		Sewage and wastewater properly disposed.			38		Insects, rodents, and animals not present.			53		Toilet facilities: properly constructed, supplied, and cleaned.			39	✓	Contamination is prevented during food preparation, storage, and display.	✓		54		Garbage and refuse are properly disposed; facilities are maintained.			40		Personal cleanliness.			55		Physical facilities installed, maintained, and cleaned.			41		Wiping cloths: properly used and stored.			56		Adequate ventilation and lighting; designated areas used.			42		Washing fruits, vegetables, and other plant food.			Proper Use of Utensils								57		Food handler training 410 ILCS 625/3.06.			43		In-use utensils: properly stored.			58		Allergen awareness training for CFPM 410 ILCS 625/3.07 (rest. only).			Follow-up: <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO (Check one) Follow-up Date:								Person in Charge (Signature) <i>Becky Davis</i> Date: 3/17/2025								Inspector (Signature) <i>Paul Wilkins</i>  Follow-up Date:							
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25	N/A	Consumer advisory is provided for raw/undercooked food.			11	IN	Food obtained from an approved source.			Highly Susceptible Populations								12	N/O	Food received at the proper temperature.			26	N/A	Pasteurized foods are used; prohibited foods are not offered.			13	IN	Food in good condition, safe, and unadulterated.			Food/Color Additives and Toxic Substances								14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.			27	N/A	Food additives: approved and properly used.			GOOD RETAIL PRACTICES								Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.								Mark "X" in the box if the numbered item is not in compliance				Mark "X" in the appropriate box		COS: Corrected on-site during inspection	R: Repeat violation	#	X	Compliance Status	COS	R	#	X	Compliance Status	COS	R	Safe Food and Water								Proper Use of Utensils (continued)								30		Pasteurized eggs are used where required.			44		Utensils, equipment, and linens: properly stored, dried, and handled.			31		Water and ice from an approved source.			45		Single use/single service articles are properly stored and used.			32		Variance obtained for specialized processing methods.			46		Gloves used properly.			Food Temperature Control								Utensils, Equipment, and Vending								33		Proper cooling methods are used; adequate equipment for temperature control.			47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used.			34		Plant food properly cooked for hot holding.			48		Warewashing facilities: installed, maintained, and used; test strips.			35		Approved thawing methods used.			49		Non-food contact surfaces are clean.			36		Thermometers are provided and accurate.			Physical Facilities								Food Identification								50		Hot and cold water available; adequate pressure.			37		Food properly labeled; original container.			Food Handler and Allergen Awareness								51		Plumbing installed; proper backflow devices.			Prevention of Food Contamination								52		Sewage and wastewater properly disposed.			38		Insects, rodents, and animals not present.			53		Toilet facilities: properly constructed, supplied, and cleaned.			39	✓	Contamination is prevented during food preparation, storage, and display.	✓		54		Garbage and refuse are properly disposed; facilities are maintained.			40		Personal cleanliness.			55		Physical facilities installed, maintained, and cleaned.			41		Wiping cloths: properly used and stored.			56		Adequate ventilation and lighting; designated areas used.			42		Washing fruits, vegetables, and other plant food.			Proper Use of Utensils								57		Food handler training 410 ILCS 625/3.06.			43		In-use utensils: properly stored.			58		Allergen awareness training for CFPM 410 ILCS 625/3.07 (rest. only).			Follow-up: <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO (Check one) Follow-up Date:								Person in Charge (Signature) <i>Becky Davis</i> Date: 3/17/2025								Inspector (Signature) <i>Paul Wilkins</i>  Follow-up Date:																																																																																																								
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Food Establishment Inspection Report

Page 2 of 3

Establishment: Riverview Grade School

Establishment #: 25 002

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Chlorine

PPM: 50/100

Heat: 194

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Baked potato/oven	190	Milk/milk cooler	33		
Ham & cheese pita/hot-holding	149	Cheese stick/WIC	40		
Baked potato/hot-holding	184	Cut broccoli/WIC	41		
		Shredded cheese/WIC	40		
		Milk/WIC	40		

NOTES

Please correct any core (C) violations noted below ASAP but at least by next routine inspection

Facility is still classified as a Category I food establishment

The person-in-charge shall have CFPM certification and be on the premises during all hours of operation

Food handler certification is required for all food employees without CFPM certification. "Food employee" means an individual working with unpackaged food, food equipment or utensils, or food-contact surfaces. Food handler certification is required within 30 days from the hire date of food employees and valid for three (3) years from date of issuance.

Make sure exterior WIF is kept locked at all times except when in use for food safety

CFPM Verification (name, expiration date, ID#): Rebecca Davis

Rebecca Davis 22009508 - NRFSP Exp. 11/2028	Stacy Ray 20864949 - ServSafe Exp. 8/2026		
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HACCP Topic: TCS food temperature, cooling down, & date marking requirements, no bare hand contact with ready-to-eat food, employee health policy

Illinois Requirements: Use of non-latex gloves for food handling and preparation 410 ILCS 180/10.
 Appropriate default beverage for children's meal 410 ILCS 620/21.5.

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
39	3-305.11 (C) Observed in kitchen one (1) box of Fruity Pebbles cereal stored directly on the floor. Food shall be protected by contamination by storing it: 1) in a clean, dry location; 2) where it is not exposed to splash, dust or other contamination; 3) at least 6 inches above the floor. Box of Fruity Pebbles cereal removed from floor and placed onto shelf by person-in-charge during inspection.

Food Establishment Inspection Report

Page 3 of 3

Establishment: Riverview Grade School

Establishment #: 25 002